

INGREDIENTS



- 2.00 oz Rye Whiskey
- .75 oz Sweet Vermouth
- 2 dashes Aromatic Bitters

GLASSWARE



Coupe/Martini Glass

BUILD



Stir

Manhattan

METHOD

1. Add ingredients to mixing glass.
2. Add ice.
3. Stir with a smooth, controlled motion until well chilled.
4. Strain into chilled glass.

GARNISH



Cherry



BARTENDER NOTES

MANHATTAN

- Rye whiskey is the standard for a more classic Manhattan profile. But use Bourbon if the guest prefers.
- Refrigerated sweet vermouth only.
- Stir long enough to chill and round out the drink.
- The finished drink should be cold, silky, and spirit-forward.
- Keep the garnish clean and intentional.



LIQUID MARGIN
ADVISORY